

fudge lover's strawberry truffle cake

Cake:

1 box Betty Crocker Super Moist Chocolate
Fudge cake mix

1 1/3 cup water

1/2 cup vegetable oil

3 eggs

2 cups of strawberries

Ganache:

2 8 oz pkg semi sweet baking chocolate

1 1/3 cups heavy whipping cream

1/4 cup butter

Garnish:

6 fresh cut strawberries

1/4 cup white chocolate baking chips

1/2 tsp vegetable oil

Heat oven to 350. Spray bottom of 13x9 inch pan with cooking spray. In a large bowl, beat cake mix, water 1/2 c of oil, and eggs with an electric mixer on low speed for 30 seconds. Then beat on medium speed for 2 minutes scraping bowl, pour into baking dish.

Bake 33-38 minutes until toothpick inserted comes out clean. Cool completely for 1 hour.

Meanwhile, pour the chocolate chips in a large mixing bowl and set aside. In a 2-quart saucepan, heat whipping cream and butter over medium heat, stirring occasionally. Once the cream has come to a boil, pour over the chocolate chips and stir until smooth.

Line the bottom of a 9-inch spring form pan with a circle of wax paper. Cut cake into 1-inch cubes. In a large bowl beat half of the cake cubes on low speed until cake begins to crumble. Add remaining cake cubes and 1 3/4 cups of ganache (reserve the remainder). Beat on low speed for 30 seconds, then again on medium speed until well combined (your mixture should start to resemble fudge). Fold in 2 cups of cut up strawberries, spoon mixture into spring form pan, smoothing out evenly. Cover with plastic wrap and freeze for 45 minutes or until firm enough to unmold.

Run a knife along the sides of the pan to loosen. Place a serving plate upside down on the pan; flip. Frost side and top of cake with remaining ganache. Arrange strawberry halves on top of cake.

In a small microwave bowl, place baking chips and 1/2 tsp oil, microwave on high for 45 seconds, stirring every 15 seconds. Drizzle over cake with fork. Refrigerate until ready to serve.